

CLAIMS

1. A gelatin substitution product, characterized in that it contains essentially a vegetable fat.
2. The gelatin substitution product, characterized in that the vegetable fat is comprised of at least 75 % palmitic, stearic and oleic acids and comprises a maximum of 1 % of lauric acid.
3. The substitution product according to Claim 1 or 2, characterized in that it contains essentially cocoa butter.
- 10 4. The substitution product according to Claim 1, 2, or 3, characterized in that it comprises in addition additives such as antioxidants, lecithins and / or other emulsifiers.
- 15 5. The substitution product according to any one of the above claims, characterized in that it is 90 - 95 % deodorized.
6. The substitution product according to any one of the above Claims, characterized in that it is present in the form of a powder.
- 20 7. A method for incorporating a substitution product according to any one of Claims 1 to 5,

characterized in that said product is melted at a temperature of from 30 to 40°C prior to being incorporated into the culinary preparation.

8. The method for incorporating a substitution
5 product according to any one of Claims 1 to 6,
characterized in that said product is incorporated directly into the preparation when the latter is heated to a temperature greater than 60°C.

9. The method of incorporation according to
10 Claims 7 or 8, characterized in that said product is incorporated in a quantity equal to two to four times the quantity by weight of gelatin usually used in the culinary preparation.

10. The method according to any one of Claims 7
15 to 9, characterized in that the culinary preparation has a humidity of less than 70 %.

11. Utilization of a product according to any one of Claims 1 to 6 for producing culinary preparations.

12. Utilization of a product according to any one
20 of Claims 1 to 6 for producing confectionery preparations.